Miele

Operating and installation instructions

Refrigerator
K 12010 S-2, K 12012 S-2
K 12020 S-1, K 12022 S-1
K 12023 S-2, K 12024 S-2

To avoid the risk of accidents or damage to the appliance, it is **essential** to read these instructions before it is installed and used for the first time.

en - GB

M.-Nr. 09 552 430

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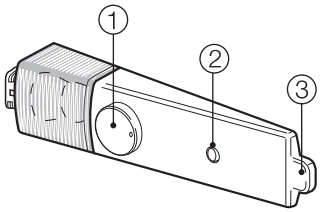
Guide to the appliance

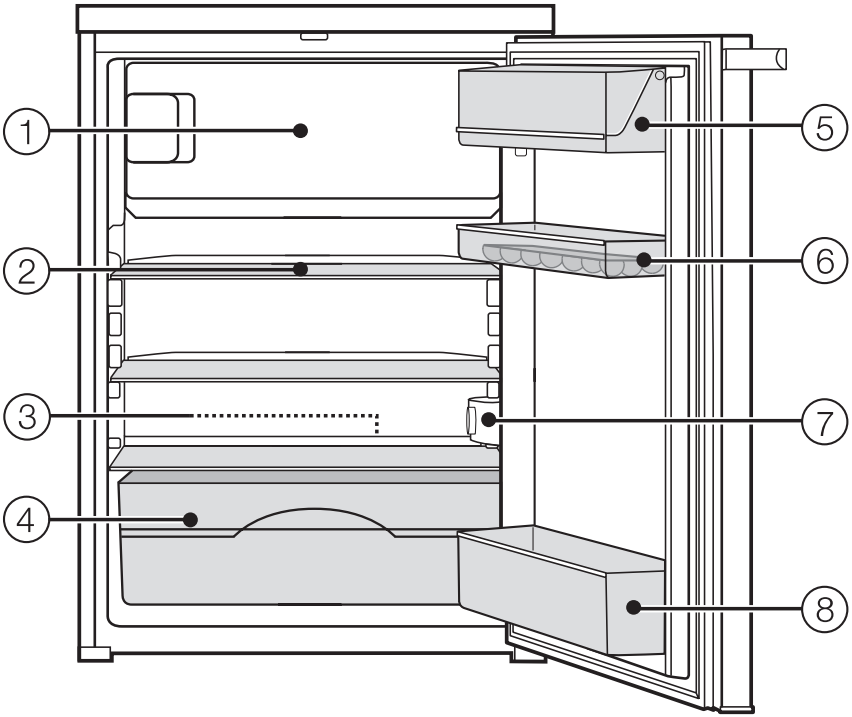


① On/Off and temperature selector

② Winter setting switch
(only on models with a freezer compartment)

③ Light contact switch

K 12010 S-2, K 12012 S-2



① Freezer compartment*

② Adjustable shelves
(number will depend on model)

③ Condensate channel and
drain hole

④ Fruit and vegetable container

⑤ Butter and cheese compartment

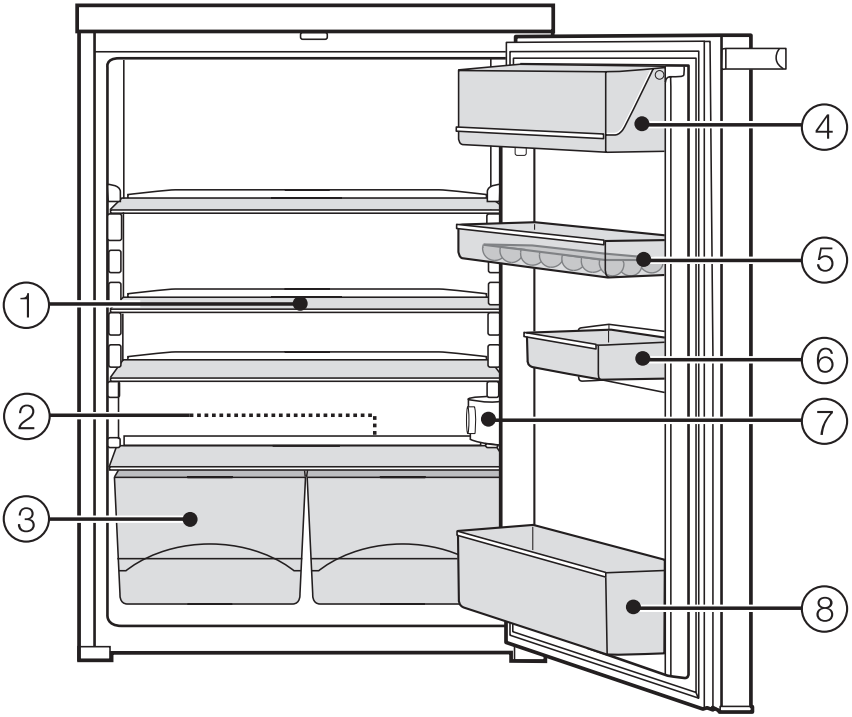
⑥ Door shelf/Egg tray

⑦ On/Off and temperature selector,
interior lighting and
winter setting switch*

⑧ Bottle shelf

* Depending on model

K 12020 S-1, K 12023 S-1



① Adjustable shelves
(number will depend on model)

② Condensate channel and
drain hole

③ Fruit and vegetable containers

④ Butter and cheese compartment

⑤ Door shelf/Egg tray

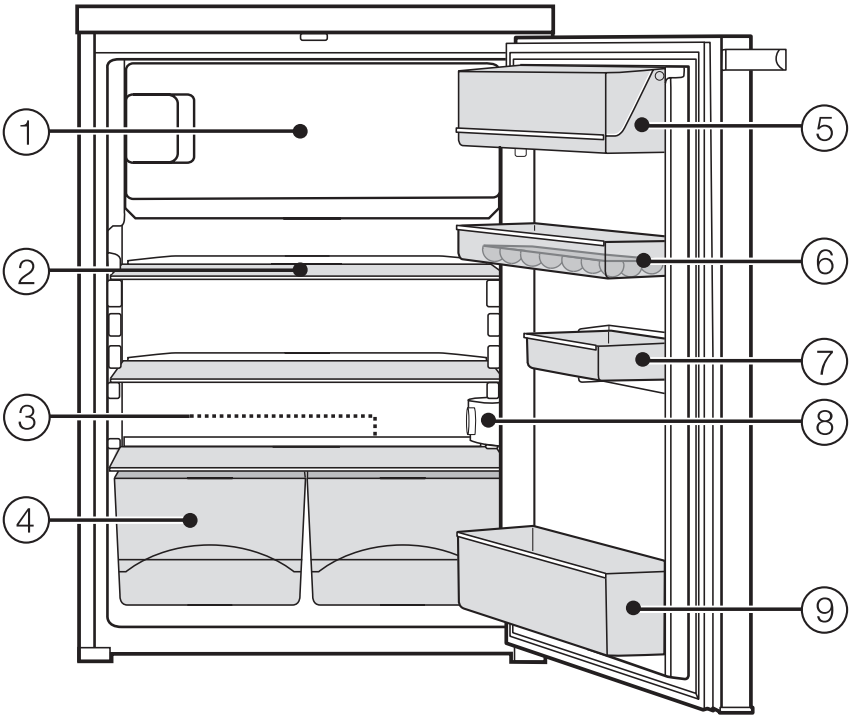
⑥ Half width shelf*

⑦ On/Off and temperature selector,
interior lighting and
winter setting switch*

⑧ Bottle shelf

* Depending on model

K 12022 S-2, K 12024 S-2



① Freezer compartment

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⑧ On/Off and temperature selector,
interior lighting and
winter setting switch

⑨ Bottle shelf

* Depending on model

Caring for the environment

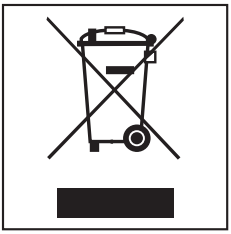
Disposal of the packing material

The transport and protective packing has been selected from materials which are environmentally friendly for disposal, and should be recycled.

Ensure that any plastic wrappings, bags etc. are disposed of safely and kept out of the reach of babies and young children. Danger of suffocation!

Disposal of your old appliance

Electrical and electronic appliances often contain materials which, if handled or disposed of incorrectly, could be potentially hazardous to human health and to the environment. They are, however, essential for the correct functioning of your appliance. Please do not therefore dispose of it with your household waste.



Please dispose of it at your local community waste collection / recycling centre or contact your dealer for advice. Ensure that it presents no danger to children while being stored for disposal.

Take care not to damage the pipework at the back of it before or during transportation to an authorised collection depot.
In this way, refrigerant in the pipework and oil in the compressor will be contained, and will not leak out into the environment.

This appliance complies with all relevant safety requirements. Inappropriate use can, however, lead to personal injury and damage to property.

To avoid the risk of accidents and damage to the appliance, please read these instructions carefully before installation and before using it for the first time. They contain important information on its safety, installation, use and maintenance. Miele cannot be held liable for damage caused by non-compliance with these Warning and Safety instructions.

Keep these instructions in a safe place and ensure that new users are familiar with the content. Pass them on to any future owner.

Correct application

▶ The appliance is not designed for commercial use. It is intended for use in domestic households and similar working and residential environments.
This appliance is not intended for outdoor use.

▶ This appliance is intended for domestic use only for the cool storage of food and drink as well as for storing deep frozen food, freezing fresh food and for preparing ice.
Any other usage is not supported by the manufacturer and could be dangerous.

▶ The appliance is not suitable for storing and keeping cool medicines, blood plasma, laboratory preparations or other such materials or products. Incorrect use of the appliance for such purposes can cause deterioration of the items stored The appliance is not suitable for use in areas where there is a risk of explosion. Miele cannot be held liable for damage resulting from incorrect or improper use or operation.

▶ The appliance can only be used by people with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, if they are supervised whilst using it, or have been shown how to use it in a safe way and understand the hazards involved.

Safety with children

▶ Children under 8 years of age must be kept away from the appliance unless they are constantly supervised.

▶ Children 8 years and older may use the appliance only if they have been shown how to use it in a safe way and understand the hazards involved.

▶ Children must not be allowed to clean or maintain the appliance unsupervised.

▶ This appliance is not a toy! To prevent the risk of injury, do not allow children to play with it or use the controls. Please supervise children whilst you are using the appliance.

▶ Danger of suffocation. Packaging, e.g. cling film, polystyrene and plastic wrappings, must be kept out of the reach of babies and children. Dispose of or recycle all packaging safely as soon as possible.

Technical safety

▶ Before setting up the appliance, check it for any externally visible damage. Do not install and use a damaged appliance.
It could be dangerous.

▶ If the connection cable is faulty it must only be replaced by a service technician authorised by the manufacturer to protect the user from danger.

▶ This appliance contains the coolant Isobutane (R600a), a natural gas which is environmentally friendly. Although it is flammable, it does not damage the ozone layer and does not increase the greenhouse effect. The use of this coolant has, however, led to a slight increase in the noise level of the appliance. In addition to the noise of the compressor, you might be able to hear the coolant flowing around the system. This is unavoidable, and does not have any adverse effect on the performance of the appliance.
Care must be taken during the transportation and installation of the appliance that no parts of the cooling system are damaged. Leaking coolant can damage the eyes.
In the event of any damage:
- avoid open flames and anything which creates a spark,
- disconnect from the mains,
- air the room in which the appliance is located for several minutes and
- contact the Service Department for advice.

▶ The more coolant there is in an appliance, the larger the room it should be installed in. In the event of a leakage, if the appliance is in a small room, there is the danger of combustible gases building up. For every 8 g of coolant at least 1 m^3 of room space is required. The amount of coolant in the appliance is stated on the data plate inside the appliance.

▶ Safe operation of the appliance is only assured if it has been installed and connected in accordance with these operating and installation instructions.

▶ Before connecting the appliance, make sure that the connection data on the data plate (voltage and frequency) matches the mains electricity supply.
This data must correspond in order to avoid the risk of damage to the appliance. Consult a qualified electrician if in any doubt.

▶ Do not connect the appliance to the mains electricity supply by a multi-socket adapter or an extension lead. These do not guarantee the required safety of the appliance (e.g. danger of overheating).

▶ The electrical safety of this appliance can only be guaranteed when it is correctly earthed. It is most important that this basic safety requirement is observed and regularly tested and where there is any doubt the household wiring system should be inspected by a qualified electrician.
The manufacturer cannot be held liable for the consequences of an inadequate earthing system (e.g. electric shock).

▶ Installation, maintenance and repairs may only be carried out by a suitably qualified and competent person in strict accordance with current national and local safety regulations.
Repairs and other work by unqualified persons could be dangerous.
The manufacturer cannot be held liable for unauthorised work.

▶ While the appliance is under guarantee, repairs should only be undertaken by a service technician authorised by the manufacturer. Otherwise the guarantee will be invalidated.

▶ The appliance must be isolated from the electricity supply during installation, maintenance and repair work.

▶ Faulty components must only be replaced by genuine Miele original spare parts. The manufacturer can only guarantee the safety of the appliance when Miele replacement parts are used.

▶ This appliance must not be used in a non-stationary location (e.g. on a ship).

▶ In areas which may be subject to infestation by cockroaches or other vermin, pay particular attention to keeping the appliance and its surroundings in a clean condition at all times. Any damage which may be caused by cockroaches or other vermin will not be covered by the guarantee.

Correct use

▶ The appliance is designed for use within certain climate ranges (ambient temperatures), and should not be used outside this range. The climate range for your appliance is stated on the data plate inside the appliance.
Installing it in a room with too low an ambient temperature, e.g. a garage, can lead to the appliance switching off for longer periods so that it cannot maintain the required temperature.

▶ Do not block the ventilation gaps in the appliance as this would impair the efficiency of the appliance, increase the electricity consumption and could cause damage to the appliance.

▶ The lid on the appliance has a plastic edge. Keep oil and fat spills away from this as they could cause the plastic to crack and split.

▶ Never handle frozen food with wet hands. Your hands may freeze to the frozen food. Danger of frost burn.

▶ Do not take ice cubes out with your bare hands and never place ice cubes or ice lollies in your mouth straight from the freezer.
The very low temperature of the frozen ice or lollies can cause frost burn to the lips and tongue.

▶ Do not refreeze thawed or partially thawed food.
Defrosted food should be used up as quickly as possible, as food soon loses its nutritional value and goes off. Defrosted food may only be re-frozen after it has been cooked.

▶ Do not store cans or bottles containing carbonated drinks or liquids which could freeze in the freezer. The cans or bottles could explode.
Danger of injury and damage to the appliance.

▶ When cooling drinks quickly in the freezer, make sure bottles are not left in for more than one hour, otherwise they could burst, resulting in injury or damage.

▶ Observe the "use-by" dates given on food to avoid the risk of food poisoning.
Storage times will depend on several factors, including the freshness and quality of the food as well as the temperature at which it is stored. Follow the instructions given on food manufacturer's packaging on storage conditions required, as well as the "use by" date.

▶ Do not store explosive materials in the appliance or any products containing propellants (e.g. spray cans). Thermostats switching on may produce sparks which could present a fire hazard. Flammable compounds could explode.

▶ Do not operate any electrical equipment (e.g. an electric ice-cream maker) inside the appliance. Danger of sparking and explosion.

▶ If storing alcohol with a high percentage proof in the refrigerator, make sure the bottle is tightly closed and stored upright.
Danger of explosion.

▶ If storing food which contains a lot of fat or oil in the refrigerator or refrigerator door, make sure that it does not come into contact with plastic components as this could cause stress cracks.

▶ Do not use sharp edged objects to
– remove frost and ice,
– separate frozen foods or remove ice trays.

They will damage the evaporator, causing irreversible damage to the appliance.

▶ Never place electric heaters or candles in the appliance to defrost it. These can damage the plastic parts.

▶ Do not use defrosting sprays or de-icers, as they might contain substances which could damage the plastic parts or which could cause a build-up of gases and pose a danger to health.

▶ Do not use a steam-cleaning appliance to defrost or clean this appliance. Steam could reach electrical components and cause a short circuit.

▶ Do not use any oils or grease on the door seal, as these will cause the seal to deteriorate and become porous with time.

Disposal of your old appliance

▶ Before disposing of an old appliance, first make the door latch or lock unusable.
This way you will prevent children from accidentally locking themselves in and endangering their lives.

▶ Be careful not to damage any part of the pipework whilst awaiting disposal, e.g. by

– puncturing the refrigerant channels in the evaporator.

– bending any pipework.

– scratching the surface coating.

Splashes of refrigerant can damage the eyes.

How to save energy

	Normal energy consumption	Increased energy consumption
Installation site	In a ventilated room.	In an enclosed, unventilated room.
	Protected from direct sunlight.	In direct sunlight.
	Not near to a heat source (radiator, oven).	Near to a heat source (radiator, oven).
	Where the ideal ambient room temperature is approx. 20°C.	Where there is a high ambient room temperature.
	Ventilation gaps uncovered and dusted regularly.	Ventilation gaps covered or dusty.
	Compressor and metal grille (heat exchanger) dusted at least once a year.	Dust build-up on the compressor and metal grille (heat exchanger).
Temperature setting	With a medium setting of 2 to 3.	With a higher setting: the lower the temperature, the higher the energy consumption. On appliances with winter setting, please make sure that the winter setting is switched off when the ambient temperature is warmer than 18°C.

	Normal energy consumption	Increased energy consumption
Use	Drawers, shelves and racks arranged as they were when the appliance was delivered.	
	Only open the doors when necessary and for as short a time as possible. Store food in an organised way.	Frequent opening of the door for long periods will cause a loss of coldness. The appliance works harder to cool down and the compressor runs for longer periods.
	Take an insulated cool bag with you when shopping and place food in the appliance as soon as possible. Replace any food removed rapidly, before it begins to thaw. Allow hot food and drinks to cool down before placing them in the appliance.	Hot food or food at room temperature raises the temperature inside the appliance. The appliance works harder to cool down and the compressor runs for longer periods.
	Store food covered or packaged.	The evaporation or condensation of liquids will cause a loss of coldness in the refrigerator.
	Place frozen food in the refrigerator to defrost.	
	Do not over-fill the appliance to allow air to circulate.	
Defrosting	Defrost the freezer when a layer of ice 0.5 cm thick (maximum) has built up.	A build-up of ice slows down the cooling process.

Before using for the first time

Protective foil

The stainless steel trim to the interior shelves and the door shelves has a layer of protective foil to prevent damage during transportation.

- Carefully remove the protective foil from the stainless steel trim.

Cleaning

- Clean the inside of the appliance and the accessories with lukewarm water and a little washing-up liquid, and then dry with a soft cloth.

Switching on

- Turn the On/Off and temperature selector dial in a clockwise direction away from the "0" position.

The higher the setting, the lower the temperature in the appliance.

The appliance will start to cool, and the interior lighting will come on when the door is opened.

To enable the temperature to get sufficiently cold inside the appliance, allow the appliance to run for approx. 2 hours before placing food in it.

Switching off

- Turn the On/Off and temperature selector dial in an anti-clockwise direction from "1" back to the "0" position. You will meet a little resistance as you do so.

The interior lighting will not come on when the door is opened and the cooling process will be switched off.

Switching off for longer periods of time

If the appliance is not going to be used for a longer period of time, e.g. whilst on holiday:

- switch the appliance off,
- disconnect it from the mains,
- defrost the freezer compartment (depending on model),
- clean the appliance out and
- leave the door ajar to air the appliance.

If, during a long absence, the appliance is switched off but not cleaned out and the door is left shut, there is a danger of mould and odours building up inside the appliance.

It is very important to set the correct temperature for storing food in the appliance. Micro-organisms will cause food which is not stored at the correct temperature to deteriorate rapidly. Temperature influences the growth rate of these micro-organisms. Reducing the temperature reduces their growth rate.

The temperature in the appliance will rise:

– the more often the door is opened and the longer it is kept open,

– if too much food is stored in it at once,

– the warmer the food is which is being put into it,

– the higher the ambient temperature surrounding the appliance.
The appliance is designed for use in specific ambient temperatures (climate ranges). Do not use in ambient temperatures for which it is not designed.

. . . in the refrigerator section

We recommend a temperature of **4 °C** in the middle of the refrigerator section.

If you wish to check the temperature in the refrigerator section,

■ place a thermometer in a glass of water and then place the glass in the middle of the refrigerator section.

After about 24 hours, the thermometer will show the approximate temperature in the refrigerator section.

Please note the following:

– Bathwater and other household thermometers are not very accurate. It is best to use an electronic thermometer.

– Do not measure the temperature of the air in the appliance. The result will not reflect the temperature in the food.

– Try to open the door as little as possible during the measuring period, as warm room air will enter the refrigerator every time the door is opened.

. . . in the freezer compartment compartment

(depending on model)

To freeze fresh food and to store frozen food for a long time, a temperature colder than **-18 °C** is required. At this temperature the growth of micro-organisms is generally halted. As soon as the temperature rises above -10 °C, the micro-organisms become active in the food again so that it cannot be kept as long. For this reason, partially defrosted or defrosted food must not be re-frozen. Food may be re-frozen once it has been cooked, as the high temperatures achieved when cooking destroy most micro-organisms.

The correct temperature

Temperature selection

The temperature is set with the temperature selector.

- Turn the temperature selector to a setting between 1 and 7.

The higher the setting, the lower the temperature in the appliance.

A middle range setting is usually sufficient.

However, if frozen food is to be stored in the **freezer compartment** then a setting of between **4 and 7** is recommended to ensure that the required temperature in the freezer compartment is maintained.

It is also advisable to set the temperature within this range if the door is opened frequently, large quantities of food are stored in the refrigerator section or there is a high ambient temperature.

With very low ambient temperatures at or below 18 °C the freezer compartment may not be able to maintain its temperature which could result in frozen food beginning to thaw. The winter setting is designed to prevent this happening.

To activate the winter setting

- Press the switch for the winter setting to "1".

The compressor will switch on more frequently, lowering the temperature in the freezer compartment to the required level.

To deactivate the winter setting

As soon as the **ambient temperature rises above 18 °C** , the winter setting should be switched off.

- Press the switch for the winter setting to "0".

The appliance will continue running at normal power.

To freeze fresh food

Activate the winter setting before putting fresh food into the freezer compartment.
This helps food to freeze quickly and retain its nutrients, vitamins, flavours and appearance.

It is not necessary to activate the winter setting:

- when putting in food that is already frozen.
- when freezing up to 2 kg fresh food in any one day.

Activate the winter setting **24 hours before putting fresh food into the freezer compartment for freezing**.

- Press the switch for the winter setting to "1".

The compressor will switch on more frequently, lowering the temperature in the freezer compartment.

The fresh food will be frozen approx. 24 hours after placing it in the freezer compartment and the winter setting can then be deactivated.

- Press the switch for the winter setting to "0".

The appliance will continue running at normal power.

Different storage zones

Due to the natural circulation of the air in the appliance, there are different temperature zones in the refrigerator. Cold, heavy air sinks to the lowest section of the appliance. Make use of the different zones when placing food in the appliance.

Warmest area

The warmest areas in the refrigerator are in the top section towards the front and in the top of the door. Use this for storing butter and cheese.

Coldest area

The coldest areas in a refrigerator are directly above the vegetable containers and next to the back wall.

Use this for all delicate and highly perishable food, e.g.

– fish, meat, poultry,

– sausage products, ready meals,

– dishes or baked goods containing eggs or cream,

– fresh dough, cake mixtures, pizza or quiche dough,

– soft cheese and other dairy products,

– pre-packed vegetables and other fresh food with a label stating it should be kept at a temperature of approx. 4 °C.

Do not store explosive materials in the appliance or any products containing propellants (e.g. spray cans). Danger of explosion.

If storing alcohol with a high percentage proof, make sure it is tightly closed, and store upright.

If storing food which contains a lot of fat or oil, make sure that it does not come into contact with plastic components as this could cause stress cracks.

Food must not touch the back wall of the refrigerator, as it may freeze to the back wall.

To allow air to circulate efficiently, do not pack food too closely together in the appliance.

Food which should not be stored in a refrigerator

Not all food is suitable for storing in a refrigerator at temperatures below 5°C, as some food is sensitive to cold. Cucumbers, for example, become glassy, aubergines bitter and potatoes sweet. Tomatoes and oranges loose their aroma and the peel on citrus fruits hardens. Food which is sensitive to cold includes:

– Pineapple, avocado, bananas, pomegranate, mango, melon, papaya, passion fruit, citrus fruit (such as lemons, oranges, mandarins, grapefruit).

– Fruit which is not yet ripe

– Aubergines/egg plant, cucumber, potatoes, peppers/capiscum, tomatoes, courgettes/zucchini
– Some hard cheeses, e.g. Parmesan

When shopping for food

The freshness of food when first placed in the appliance is an important factor in determining how long it stays fresh. Always observe the use-by date and recommended storage temperature. Time out of the refrigerator e.g. during transportation should be kept to a minimum. For example, do not allow food to stay in a hot car for too long. Once food has started to deteriorate, this process cannot be reversed. As little as two hours outside the refrigerator can cause food to start deteriorating.

Storing food correctly

Store food covered or packaged. This will prevent food smells from affecting other foods, food from drying out, and also any cross-contamination of bacteria. The growth of bacteria, such as salmonella, can be avoided by setting the correct temperature and maintaining good standards of hygiene.

Fruit and vegetables

Fruit and vegetables may be stored loose in the vegetable containers. However, you should bear in mind that aromas and flavours can transfer from one type of food to another (e.g. carrots absorb the smell and flavour of onions very easily). Some food also gives off a natural gas (ethylene) which speeds up the rate at which other food perishes. Some fruit and vegetables react strongly to this gas and should not be stored together.

– **Examples of fruit and vegetables which produce a large amount of this natural gas are:**

  Apples, apricots, pears, nectarines, peaches, plums, avocado, figs, blueberries, melons and beans.

– **Examples of fruit and vegetables which react strongly to the natural gases given off by other types of fruit and vegetables are:**

  Kiwis, broccoli, cauliflower, Brussels sprouts, mangos, honeydew melons, apples, apricots, cucumbers, tomatoes, pears, nectarines and peaches.

  Example: Broccoli should not be stored with apples, as apples produce a large amount of natural gas to which broccoli is very sensitive. The result is a shorter than expected storage time for the broccoli.

Unpacked meats and vegetables

Unpackaged meat and vegetables should be stored separately. To avoid any microbiological cross-contamination, these foods may only be stored together if they are wrapped.

Protein rich foods

Please note that foods rich in protein deteriorate faster than others. Shellfish, for example, deteriorates faster than fish, and fish deteriorates faster than meat.

Meat

Meat should be stored unwrapped. (Undo wrappings slightly to leave meat loosely covered, and leave containers open). This permits air to circulate around the meat, allowing the surface to dry slightly, which helps prevent the growth of bacteria. To prevent the risk of bacterial cross-contamination, do not let meat come into direct contact with other foods.

Moving the shelves

The shelves in the refrigerator section can be adjusted according to the height of the food.

- Raise the shelf, and pull it forwards slightly until the notch at the side is in line with the shelf support. It can then be raised or lowered to the required level.
- The raised edge at the back must face upwards to prevent food from touching the back of the appliance and freezing to it.

  Stoppers prevent the shelves from being dislodged by mistake.

Split shelf

(depending on model)

In order to accommodate tall items in the appliance, one of the shelves is divided. The front section can be pushed under the rear section.

- Push the rear half of the glass shelf up slightly from below.
- At the same time, pull the front half of the glass shelf forwards slightly and then push it carefully under the rear half.

Adjusting the door shelf/bottle shelf

- Push the door/bottle shelf upwards, then remove it by pulling it forwards.
- Replace the door/bottle shelf at the required position. Ensure that it is securely pushed back into position.

Using the freezer compartment

Use the freezer compartment to:

– store frozen food,

– make ice cubes and ice cream,

– freeze small quantities of fresh food.

Up to 2 kg of food can be frozen in 24 hours.

Freezing fresh food

Fresh food should be frozen as quickly as possible. This way the nutritional value of the food, its vitamin content, appearance and taste are not impaired.

Food which takes a long time to freeze will lose more water from its cells, which then shrink.
During the defrosting process, only some of this water is reabsorbed by the cells; the rest collects around the food.

In practice this means that the food loses a large degree of its moisture. You can tell if this has happened by the amount of liquid around the food.

If food is frozen quickly, the cells have less time to lose moisture, so they shrink less. As there is not so much moisture loss, it is easier for the food to reabsorb it during the defrosting process, and very little water collects around the defrosted food.

Storing frozen food

When buying frozen food to store in your freezer section, check

– that the packaging is not damaged,

– the use-by date,

– and the temperature at which the frozen food is being stored in the shop. The length of time it can be kept is reduced if it has been stored at a temperature warmer than -18 °C.

■ Buy frozen food once you have finished the rest of your shopping, and wrap it in newspaper or use a cool bag or cool box to transport it.

■ Store it in the freezer compartment as soon as possible.

Never re-freeze partially or fully defrosted food. Consume defrosted food as soon as possible as it will lose its nutritional value and spoil if left for too long. Defrosted food may only be re-frozen after it has been cooked.

Home freezing

Only freeze fresh food which is in a good condition.

Hints on home freezing

– The following types of food **are suitable** for freezing:
Fresh meat, poultry, game, fish, vegetables, herbs, fresh fruit, dairy products, pastry, leftovers, egg yolks, egg whites and a range of pre-cooked meals.

– The following types of food **are not suitable for freezing**:
Grapes, lettuce, radishes, sour cream, mayonnaise, eggs in their shells, onions, whole raw apples and pears.

– To retain colour, taste and vitamin C, vegetables should be blanched after they have been trimmed and washed.
To blanch: bring a large saucepan of water to the boil and immerse the vegetables in the rapidly boiling water for 2-3 minutes, depending on variety. Remove, and plunge into ice-cold water to cool quickly. Drain and pack ready for freezing.

– Lean meat freezes better than fatty meat, and can be stored for considerably longer.

– To prevent chops, steaks, cutlets or rolled meat from freezing together in solid blocks when packed, separate with a sheet of plastic freezer film.

– Do not season fresh food or blanched vegetables before freezing. Only season cooked food lightly before freezing, but care should be taken as the taste of some spices alters when frozen.

– Do not place hot foods or drinks in the freezer compartment. This causes already frozen food to thaw, and increases the energy consumption considerably. Allow hot food and drinks to cool down before placing them in the freezer compartment.

Packaging

■ Freeze food in portions.

Suitable packing material
- plastic freezer film
- freezer bags
- freezer containers
- aluminium foil

Unsuitable packing material
- wrapping paper
- grease-proof paper
- cellophane
- bin liners
- plastic carrier bags

■ Expel as much air as possible from bags etc. before sealing them, to prevent freezer-burn on food.

■ Close the packaging tightly with
- rubber bands
- plastic clips
- string or bag ties
- freezer tape.

Freezer bags may also be sealed using home heat-sealing kits.

- Make a note of the contents and the date of freezing on the packaging.

Approx. 24 hours before placing fresh food in the freezer compartment

- Turn the On/Off and temperature selector to a medium to high (cold) setting (about 6).
- Activate the winter setting function (see "Using the Winter setting").

This helps food that is already in the freezer compartment to stay frozen.

Placing food in the freezer compartment

Make sure that food already frozen does not come into contact with fresh food being frozen as this could cause the frozen food to begin to defrost.

- Make sure that the packaging and containers are dry to prevent them sticking together when frozen.
- Place the food flat on the bottom of the freezer compartment so that it freezes through to the core as quickly as possible.

Approx. 24 hours after placing fresh food in the freezer compartment

- Turn the On/Off and temperature selector to a slightly lower setting.
- Deactivate the winter setting.

Do not activate the winter setting if the **room temperature is warmer than 18°C**.

Defrosting

Frozen food can be defrosted in different ways:

– in a microwave oven,

– in an oven using the "Fan" or "Defrost" setting,

– at room temperature,

– in the refrigerator (the cold given off by the frozen food helps to keep other food cold),

– in a steam oven.

Poultry It is particularly important to observe food hygiene rules when defrosting poultry. Do not use the liquid from defrosted poultry. Pour it away and wash the container it was in, the sink and your hands. Danger of salmonella poisoning.

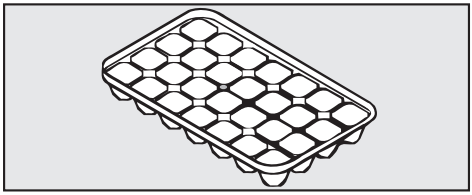
Ensure that **meat and fish** (e.g mince, chicken, fish fillets) do not come into contact with other foods while defrosting. Catch the liquid and dispose of it carefully.

Fruit should be defrosted at room temperature in its packaging, or in a covered bowl.

Most vegetables can be cooked while still frozen. Just put straight into boiling water or hot fat. The cooking time is slightly less than that of fresh vegetables due to changes in the cell structure.

Never re-freeze partially or fully defrosted food. Consume defrosted food as soon as possible as it will lose its nutritional value and spoil if left for too long. Defrosted food may only be re-frozen after it has been cooked.

Ice cubes



- Fill the ice tray three quarters full with water and place it on the bottom of the freezer compartment.
- Once frozen, use a blunt instrument, for example a spoon handle, to remove the ice tray from the freezer.
- Ice cubes can be removed easily from the tray by twisting the tray gently or by holding it under cold running water for a short while.

Cooling drinks

Do not store cans or bottles containing carbonated drinks or liquids which could freeze in the freezer compartment. The cans or bottles could explode.

When cooling non-carbonated drinks quickly in the freezer compartment, make sure bottles **are not left in for more than one hour**, otherwise they could burst.

Refrigerator section

The refrigerator section defrosts automatically.

Condensate and frost can build up on the back wall of the refrigerator section whilst it is in use. You do not need to remove this, as it will defrost and evaporate automatically with the warmth generated by the compressor.

The condensate is drained away via a channel and drain hole into an evaporation system at the back of the appliance.

Ensure that the condensate channel and drain hole are kept clean and are never blocked so that condensate can flow away without hindrance.

Freezer compartment

(depending on model)

The freezer compartment does not defrost automatically.

In normal use, ice and frost will form in the freezer compartment, e.g. on the internal walls. How much ice and frost accumulates in the appliance will depend on the following:

– whether the appliance door has been opened frequently or left open for a while.

– whether a large quantity of fresh food has been placed in the freezer compartment at once.

– whether there has been an increase in the humidity in the room.

In certain circumstances, too thick a layer of ice can prevent the door from closing properly. Too thick a layer of ice also reduces efficiency and increases energy consumption.

■ The freezer compartment should be defrosted from time to time. It must be defrosted if a layer of ice approx. 0.5 cm thick has accumulated.

The best time to defrost the freezer compartment is when:

– there is very little food or no food left in the appliance,

– the humidity level in the room is low and the ambient temperature in the room is also low.

Do not scrape off ice and frost and do not not use any sharp edged or pointed instruments to aid the defrosting process.
This would damage the evaporator, causing irreversible damage to the appliance.

Before defrosting

■ Remove the frozen food from the freezer compartment and wrap it in several layers of newspaper or cloths.

■ Store it in a cool place until the freezer compartment is ready for use again.

To defrost

Carry out the defrosting procedure as quickly as possible. The longer the food is left out at room temperature, the faster it defrosts.

Do not use a steam-cleaning appliance to aid the defrosting process.
Steam could reach electrical components and cause a short circuit.

Never place electric heaters or candles etc. inside the appliance to defrost it. They will damage plastic parts.

Do not use defrosting sprays or de-icers as they might contain substances which could damage the plastic parts or which could cause a build-up of gases and pose a danger to health.

- Switch the appliance off.
- Disconnect it from the mains.
- Open the freezer compartment door.

To speed up defrosting, a bowl with hot water (not boiling) can be placed on a saucer in the freezer compartment. Closing the door in this instance will help retain warmth and speed up the defrosting process.

- Remove any loose pieces of ice.
- Use a sponge or towel to soak up the defrosted water, as often as necessary.

After defrosting

- Clean the appliance and then dry it thoroughly.
  Do not let water get into the condensate channel and drain hole.
- Reconnect to the mains and switch the appliance back on.
- Once the temperature in the freezer compartment has reached the required temperature, place the food back into the freezer compartment.

Make sure that water cannot get into the On/Off and temperature selector dial, the light or the ventilation gaps.

Do not let water get into the condensate channel and drain hole when cleaning.

Do not use steam cleaning apparatus to defrost or clean the appliance. Steam could reach electrical components and cause a short circuit.

The data plate located inside the appliance must not be removed. It contains information which is required in the event of a service call.

To avoid damaging the surface of your appliance, do not use:

– cleaning agents containing soda, ammonia, acids or chlorides,

– cleaning agents containing descaling agents,

– abrasive cleaning agents, e.g. powder cleaners and cream cleaners,

– solvent-based cleaning agents,

– stainless steel cleaning agents,

– dishwasher cleaner,

– oven sprays,

– glass cleaning agents,

– hard, abrasive sponges and brushes, e.g. pot scourers,

– melamine eraser blocks,

– sharp metal scrapers.

Before cleaning

- Switch the appliance off.
- Disconnect the appliance from the mains.
- Take any food out of the appliance and store it in a cool place.
- Defrost the freezer compartment (depending on model).
- Take out any removable parts, e.g. shelves, for cleaning.

Cleaning the interior and accessories

- Clean the refrigerator section at least once a month and the freezer compartment (depending on model) each time it is defrosted.

Remove soiling immediately to prevent it from drying on.

Use lukewarm water with a little washing-up liquid.

The following are dishwasher safe:

– the butter dish, egg trays, ice cube tray
(supplied as standard, depending on model)

– the shelves and bottle shelf in the door

– the butter and cheese compartment

The temperature of the dishwasher programme must not exceed 55 °C. Contact with some foodstuffs, such as carrots, tomatoes or ketchup can cause plastic items to discolour. However, this discolouration will not affect the stability of plastic items.

- Clean the interior shelves and drawers by hand. These are **not** suitable for cleaning in a dishwasher.
- Clean the condensate channel and drain hole frequently, so that condensate can drain away unhindered. Use a straw or similar to clear the drain if necessary.
- After cleaning wipe the outer casing, interior and accessories with a damp cloth and dry with a soft cloth. Leave the doors open to air the appliance for a short while.

Appliance doors, side panels

Remove any soiling from the appliance doors and side panels immediately.
If this is not done, it might become impossible to remove and could cause the surface to alter or discolour.

All surfaces are susceptible to scratching.
Contact with unsuitable cleaning agents can alter or discolour the surfaces.

- The surfaces should be cleaned using a solution of hot water and a little washing-up liquid applied with a soft sponge. They can also be cleaned with a damp microfibre cloth (without using any cleaning agent).
- After cleaning, wipe with a damp cloth and dry with a soft cloth.

Ventilation gaps

- The ventilation gaps should be cleaned regularly with a brush or vacuum cleaner. A build-up of dust will increase the energy consumption of the appliance.

Metal grille (heat exchanger) and compressor at the back of the appliance

The metal grille (heat exchanger) and compressor at the back of the appliance should be dusted at least once a year. A build-up of dust will increase the energy consumption of the appliance.

When cleaning, make sure that the pipework and other components do not get broken or damaged in any way.

Door seal

Do not use any oils or grease on the door seal as these will cause the seal to deteriorate and become porous over time.

The door seal should be cleaned regularly with clean water and then wiped dry with a soft cloth.

After cleaning

- Replace all shelves and accessories in the appliance.
- Reconnect to the mains and switch the appliance back on.
- Place food back in the appliance and close the door.

Repairs to electrical appliances should only be carried out by a suitably qualified and competent person in strict accordance with current local and national safety regulations. Repairs and other work by unqualified persons could be dangerous. The manufacturer cannot be held liable for unauthorised work.

Some minor problems can be corrected without contacting Miele.

What to do if . . .

. . . the appliance does not get cold.

- Make sure that the On/Off and temperature selector is not set at "0".
- Check that the plug is correctly inserted into the socket and switched on.
- Check that the fuse is not defective and the mains fuse has not tripped. If it has there could be a fault with the household electrical wiring, the refrigerator or another electrical appliance. Contact a qualified electrician or Miele.

. . . the temperature in the refrigerator is too low.

- Turn the On/Off and temperature selector to a lower setting.
- Check that the freezer compartment door (depending on model) has been closed properly.
- Has a large amount of fresh food been frozen at the same time? This makes the compressor run for longer, causing the temperature in the refrigerator to fall automatically. No more than 2 kg of fresh food should be frozen at one time.
- Is the winter setting (depending on model) switched on?

. . . the appliance is switching in too frequently and for too long.

- Check whether the ventilation gaps have been covered over or become dusty.
- Check whether the compressor and the metal grille (heat exchanger) at the back of the appliance have become dusty.
- The refrigerator and freezer compartment doors have been opened too frequently, or a large amount of fresh food has been put in at the same time for freezing.
- Check that the door has been closed properly.
- Check to see whether a thick layer of ice has built up in the freezer compartment. If it has, then the freezer compartment will need defrosting.

. . . the frozen food is thawing because the freezer compartment is too warm.

- Is the room temperature lower than the ambient temperature for which the appliance is designed?

  If so, increase the temperature of the room.

Operating in a room which is too cold will cause the cooling system to switch off for too long, causing the freezer compartment to become too warm.

- On appliances that have **winter setting**, switch the winter setting on (see "Using the winter setting").

. . . food has frozen together.

Use a blunt instrument, e.g. a spoon handle or plastic scraper, to prise it apart carefully.

. . . there is a thick layer of ice in the freezer compartment.

- Check whether the freezer compartment door closes properly.
- Defrost and then clean the freezer compartment.

Too thick a layer of ice reduces efficiency and increases energy consumption.

. . . the interior light is warm even though the door has not been opened for a while (only on models with a freezer compartment).

This is not a fault.

- This appliance is equipped with a winter setting.
  If the ambient temperature surrounding the appliance drops to below 18 °C, and the winter setting is not activated, the compressor will run less often causing the freezer compartment to become too warm. With the winter setting activated, the interior light will come on automatically, even with the door closed, if the ambient temperature surrounding the appliance drops below 18 °C. This warms up the temperature inside the refrigerator section.

The warmth created by the light being on causes the compressor to start up more frequently and thus lower the temperature in the freezer compartment again.

Please be aware that the appliance will not work properly if the ambient temperature drops below 10°C, even with the winter setting activated. If this happens you will need to increase the ambient temperature in the room in which the appliance is installed.

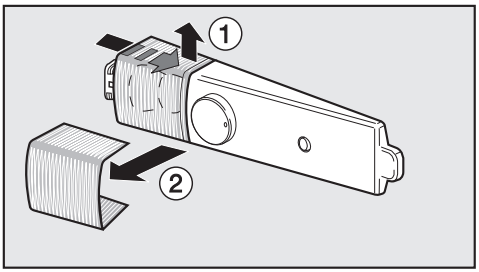
. . . the interior lighting in the refrigerator is not working.

■ First check whether the light contact switch is sticking or the On/Off and temperature selector is at "0".

If this is not the case, then the lamp is defective.

Replace the lamp as quickly as possible.
Otherwise the winter setting cannot function if activated.

■ Disconnect the appliance from the mains.



■ Reach under the back of the light cover, and pull the cover off.

■ Remove the lamp and replace with a new one.

Lamp specification:
220 - 240 V, E 14 cap
See the old lamp for the Wattage required.

■ Fit the new lamp and replace the cover.

. . . the floor of the refrigerator section is wet.

The condensate drain hole is blocked.

■ Clean the condensate channel and drain hole.

If you still cannot remedy the fault having followed these suggestions, please contact the Miele Service Department.
To prevent unnecessary loss of temperature, it is advisable not to open the door while waiting for the appliance to be serviced.

Noises

Normal noises	What causes them
Brrrrr...	Humming noise made by the motor (compressor). This noise can get louder for brief periods when the motor is switching on.
Blubb, blubb....	A gurgling noise can be heard when coolant is circulating through the pipes.
Click....	Clicking sounds are made when the thermostat switches the motor on and off.
Sssrrrrr....	On multi-zone and frost-free appliances you can sometimes just hear the movement of air circulating inside the appliance.
Creak ...	Creaking sounds can be heard when material inside the appliance expands.

Remember that the noise of the compressor and the coolant circulating in the system is unavoidable.

Noises that you can easily rectify	What causes them, and what can you do about them
Rattling, vibrating	**The appliance is uneven:** Realign the appliance using a spirit level, by raising or lowering the screw feet underneath the appliance.
	The appliance is touching another appliance or piece of furniture: Move it away.
	Drawers, baskets or shelves are unstable or sticking: Check all removable items and refit them correctly.
	Are any bottles or containers unstable or knocking against each other? Separate them.
	The transport cable clips are hanging loose at the back of the appliance: Remove the clips.

In the event of a fault which you cannot correct yourself, or if the appliance is under guarantee, please contact:

– your Miele Dealer

or

– Miele
(see back cover for contact details).

When contacting your Dealer or Miele, please quote the model and serial number of your appliance. This information is given on the data plate inside your appliance.

Please note that telephone calls may be monitored and recorded for training purposes.

N.B. A call-out charge will be applied for service visits where the problem could have been resolved as described in these instructions.

Guarantee

For information on the appliance guarantee specific to your country please contact Miele. See back cover for contact details.

In the U.K. your appliance is guaranteed for 2 years from the date of purchase. However, you must activate your cover by calling 0845 365 6640 or registering online at www.miele.co.uk.

Electrical connection U.K.

All electrical work should be carried out by a suitably qualified and competent person in strict accordance with current local and national safety regulations (BS 7671 in the UK).

The appliance is supplied with a mains cable and moulded plug ready for connection to an a.c. single phase 220-240 V 50 Hz supply.

Please ensure that the connection data quoted on the data plate match the household mains supply.

Connection should be made via a suitable switched socket which is easily accessible. It must not be located behind the appliance. For extra safety it is advisable to protect the appliance with a suitable residual current device (RCD).

Do not connect the appliance to the mains electricity supply by an extension lead. Extension leads do not guarantee the required safety of the appliance (e.g. danger of overheating).

This appliance must not be connected to the inverter of an autonomous power supply, e.g. a solar power system. When switching the appliance on, a surge in power could trigger the safety cut-out mechanism. This could damage the electronic unit.

The appliance must not be used with so-called energy saving devices. These reduce the energy supply to the appliance which could then become too warm. Using such devices could alter the specification of the product.

If the connection cable has to be replaced, this must be done by a suitably qualified and competent person.

Do not plug other appliances in behind this appliance

Non-rewireable plugs (BS 1363)

The fuse cover must be re-fitted when changing the fuse, and if the fuse cover is lost, the plug must not be used until a suitable replacement is obtained. The colour of the correct replacement cover is that of the coloured insert in the base of the plug, or the colour that is embossed in words in the base of the plug (as applicable to the design of the plug fitted).

Replacement fuses should be ASTA approved to BS 1362 and have the correct rating. Replacement fuses and fuse covers may be purchased from your local electrical supplier.

WARNING
THIS APPLIANCE MUST BE EARTHED

Do not place any appliance which gives off heat, such as a toaster or microwave oven, on top of this appliance, as this would increase the appliance's energy consumption.

This appliance must not be installed directly next to another refrigerator or freezer.
It does not have side-wall heating, so installation next to another refrigerator or freezer could cause a build-up of condensation between them.
Further information is available from your dealer.

Location

This appliance should not be installed where it is exposed to direct sunlight or directly adjacent to a heat-producing appliance such as an oven or a radiator. The higher the ambient temperature of the room, the more energy the appliance requires to operate.
The appliance should be installed in a dry well ventilated room.

When installing the appliance please be aware:

– The socket must be easily accessible in an emergency, not concealed behind the appliance.

– The plug and cable must not touch the rear of the appliance as they could be damaged by vibrations from the appliance.

– Do not plug in other appliances behind this appliance.

Important. In environments with high humidity condensation can build up on the exterior of the appliance. This can cause corrosion of the appliance walls. For prevention, it is advisable to install the appliance with sufficient ventilation in a dry and /or air-conditioned room.
Make sure that the appliance door is closing and sealing properly, the ventilation gaps are not covered and the appliance is installed in accordance with these installation instructions.

Climate range

The appliance is designed for use within certain climate ranges (ambient temperatures), and should not be used outside this range. The climate range of the appliance is stated on the data plate inside the appliance.

Climate range	Ambient room temperature
SN	+10 °C to +32 °C
N	+16 °C to +32 °C
ST	+16 °C to +38 °C
T	+16 °C to +43 °C

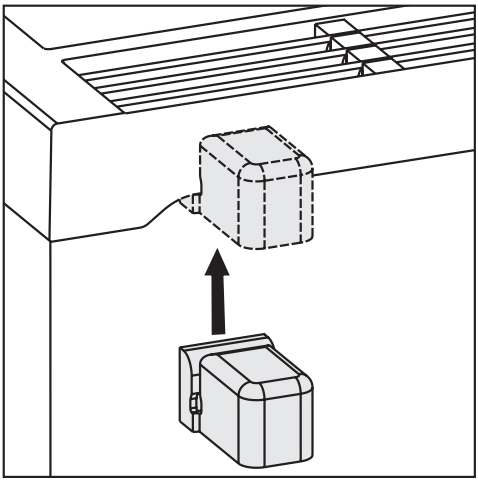
Operating in a room which is too cold will cause the cooling system to switch off for too long, causing the internal temperature in the appliance to rise with the risk of food deteriorating and going off.

Ventilation

Air at the back of the appliance gets warm. To ensure sufficient ventilation, the ventilation gaps must not be covered or blocked in any way. They should be dusted on a regular basis.

Appliances with wall spacers supplied

The wall spacers supplied with some appliances must be used in order to achieve declared energy consumption values. Appliance depth is increased by approx. 35 mm with the wall spacers fitted. If the wall spacers are not used, this does not influence the functionality of the appliance. Energy consumption is only minimally increased if there is little distance between the appliance and the wall.

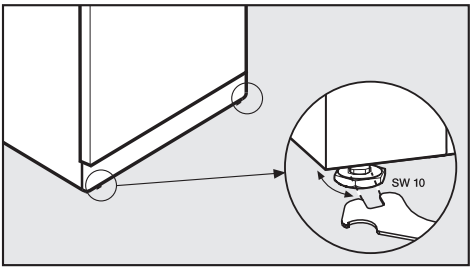


- Fit the wall spacers onto the back of the appliance on the top left and right.

Installation

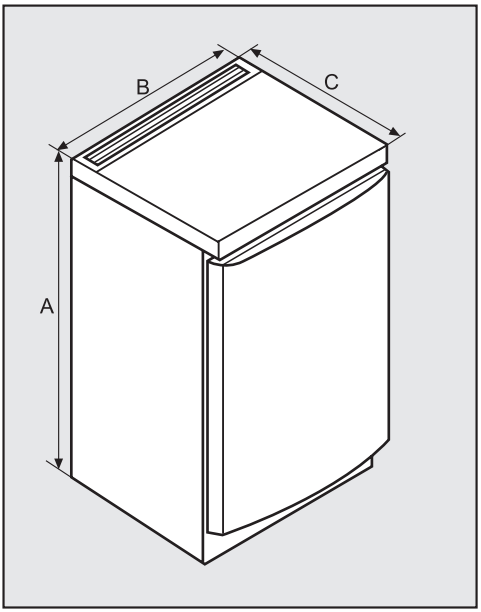
- Remove the cable clip from the back of the appliance.
- Check that all parts at the back of the appliance are unhindered. Carefully remove any hindrance.
- Position the appliance with the wall spacers (if used) or the back close to the wall.

Aligning the appliance



- To align the appliance, adjust the feet using a suitable spanner.

Appliance dimensions



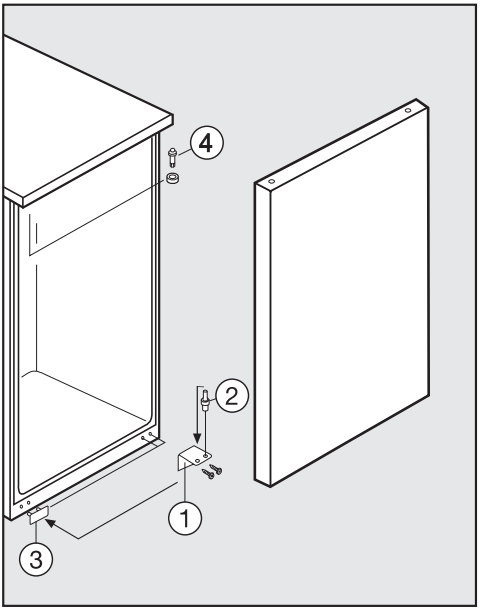
	A	B	C
K 12010 S-2	850 mm	550 mm	610 mm
K 12012 S-2	850 mm	550 mm	610 mm
K 12020 S-1	850 mm	600 mm	610 mm
K 12022 S-1	850 mm	600 mm	610 mm
K 12023 S-2	851 mm	602 mm	611 mm*
K 12024 S-2	851 mm	602 mm	611 mm*

* Dimensions without wall spacers fitted. Appliance depth is increased by approx. 35 mm with the supplied wall spacers fitted.

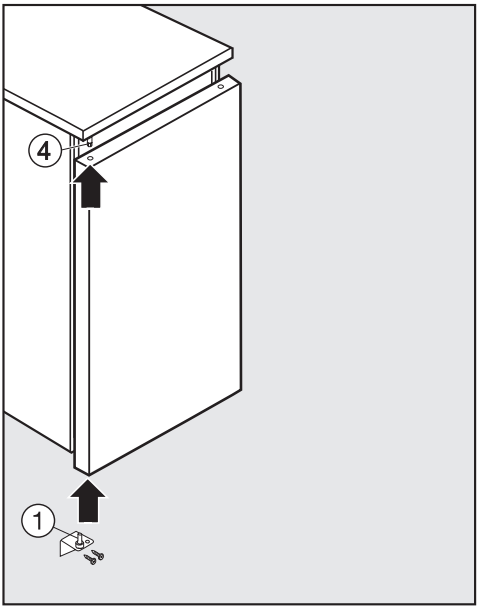
Changing the door hinging

The appliance is supplied right hand hinged. If left hand door hinging is required, follow the instructions below.

- Close the door.

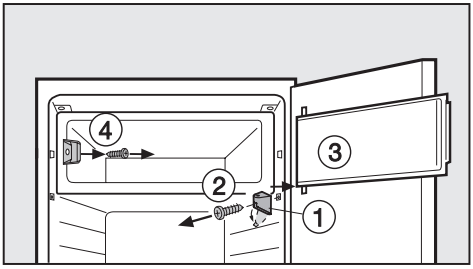


- Unscrew lower hinge bracket ①, and remove.
- Then lift the door down and off.
- Take hinge pin ② out of hinge bracket ①, then refit in the other hole of the hinge bracket.
- Remove cover ③ and use it to cover the now empty holes on the opposite side.
- Unscrew upper hinge pin ④ and refit it on the other side.
- Take care not to lose the washer.
- Remove the cover at the top left of the door and refit it on the opposite side.

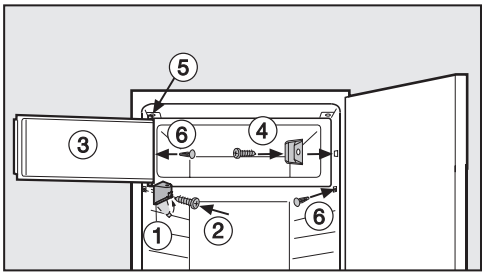


- Fit the appliance door from below onto upper hinge pin ④ and then close the appliance door.
- Screw hinge bracket ① into the lower door bearing.
- Use the long slots in the hinge bracket to align the door. Make sure you have tightened all screws properly.

Changing the freezer compartment door



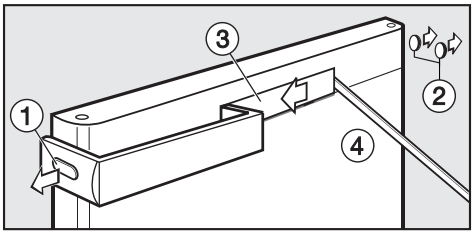
- Lower the cover on hinge plate ①.
- Unscrew hinge plate ②, and remove freezer compartment door ③ together with the hinge plate.
- Unscrew door catch ④.



- Turn door catch ④ by 180°, and screw into place on the opposite side.
- Fit freezer compartment door ③ in position at the top ⑤, then tighten hinge plate ② securely.
- Close the cover on hinge plate ①.

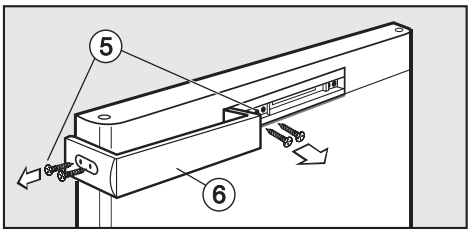
Plug the holes with stoppers ⑥ supplied.

Changing over the door handle



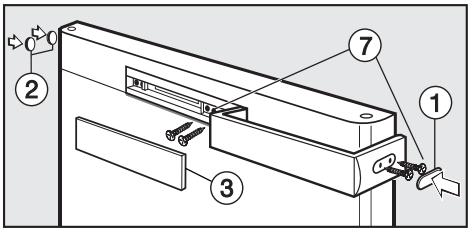
- Carefully remove cover ① and stoppers ② from the sides using a flatheaded screwdriver.
- Slide cover ③ over to the left and then insert a suitable plastic or wooden tool ④ into the gap on the right hand side.
- Carefully lever cover ③ out.

Be careful not to let the " tool" slip, causing damage to the appliance.



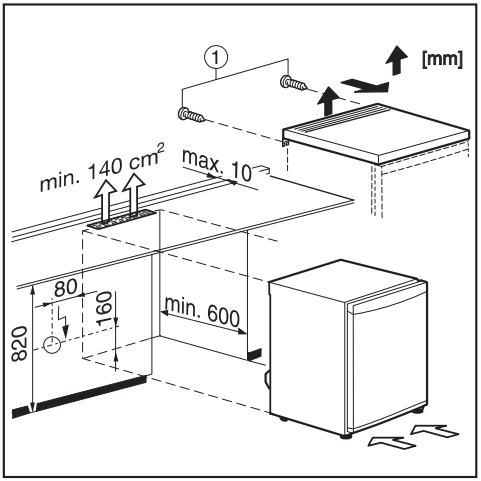
- Loosen screws ⑤ on the handle side and in the middle, and remove handle ⑥.

Changing the door hinging



- Turn the handle 180° and fit to the opposite side.
- First screw it at the side and then in the middle ⑦.
- In the same way, replace cover ① and stoppers ② on the opposite side.
- Refit middle cover ③ by pushing it in, first on the left hand side, and then on the right.

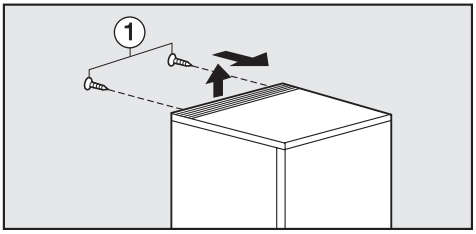
The appliance can be pushed underneath a worktop run. If this is done, then the top lid to the appliance may need to be removed.



When placed under a worktop run it is essential that adequate ventilation is provided at the rear of the appliance. A ventilation gap of at least 140 cm^2 must be made in the worktop.

With a building under depth of 600 mm, any backmould must not exceed 10 mm in depth.

Make sure that the socket and on-off switch are easily accessible after the appliance has been pushed underneath the worktop.



- Remove screws ① from the rear of the appliance.
- Lift the appliance lid up at the rear and then pull it towards the front of the appliance to remove it.

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